

THE FARMER & GARDENER;

AND LIVE-STOCK BREEDER & MANAGER.

CONDUCTED BY J. IRVINE HITCHCOCK, AND ISSUED EVERY TUESDAY FROM THE AMERICAN FARMER ESTABLISHMENT, AT \$5 PER ANNUM, IN ADVANCE

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(which is discontinued), and is published at the same office, at five dollars per year, payable in advance.

† When this is done, 50 cents worth of any kind of seeds on hand will be delivered or sent to the order of the subscriber with his receipt.

American Farmer Establishment.

BALTIMORE: TUESDAY, DECEMBER 30, 1834.

NEW HORTICULTURAL PERIODICAL.

We have received from our friend *Fessenden*, the veteran author and editor of numerous useful works in aid of the great cause of making "two blades of grass grow where but one grew before," the following prospectus, which we most heartily recommend to the attention of all lovers of gardening, either plain or ornamental. The multiplication and cheapening of such works may indeed bear hard on the interests of individuals (and we feel what we say) but cannot be otherwise than beneficial to the public, which circumstance is, or ought to be paramount with every real patriot.

PROSPECTUS of the Horticultural Register and Gardener's Magazine, to be conducted by Th. G. Fessenden, aided by several scientific and practical Horticulturists—with *Embellishments*.

There is a very considerable extent of meaning to the word Horticulture,—and in our modern definition we have included the branches of Gardening, of Orcharding and the cultivation of Flowers; it will, therefore, be obvious, that the title of the work proposed embraces arts of culture of great and increasing importance. The study of *Botany* has recently been made a part of the education of children, and its advantages and pleasures will ensure it increasing attention. As an assistance to acquiring the taste for, and increasing the attention to, this delightful study, the work proposed will be of much advantage. It will be conducted after the manner of the London Horticultural Register, and of Loudon's Magazine. The department of Horticulture, embracing more particularly that of Fruits, will be aided by a gentleman of eminent knowledge and correctness as to their nomenclature; and that of Vegetable Gardening, will be conducted by the Editor. That of Floriculture by a professional Florist.

Orders are out for all the important Foreign Periodicals, and from these will be made selections of all new and important articles, with descriptions of new Fruits and Flowers which may be brought into notice.

The work will be published monthly, on fine paper, octavo size, and contain forty pages each month, with a neat cover, and afforded at the low

price of *Two Dollars* per annum. If sufficient encouragement be given, the work, after the first volume, will be increased, and expensive drawings introduced.

Subscription papers are left with the following gentlemen (besides many others in New England and New York):—Wm. M. Morrison, Alexandria, D. C.; J. I. Hitchcock, Baltimore; D. & C. Landreth, 85 Chestnut street, Philadelphia; S. C. Parkhurst, Cincinnati, Ohio.

IMPROVING FLOUR BY A MIXTURE OF CORN MEAL—It is asserted on respectable authority, that by adding about two quarts of good sound Indian Corn to each bushel of wheat before grinding, the quality of the bread made from the flour is very much improved.—TRY IT.

PUMPKIN PIE SEED.—Extract of a letter from an eastern correspondent:

"You enquire for pumpkin seed of the best kinds known in this country—I can send you seed that will produce Thanksgiving pumpkin pies ready made—how much will you have of it?"

Really we are at a loss how much to order of this seed. At all events we will have a little and sell it at the usual price, and if it produce as is promised, we shall expect from each purchaser a small return of the pies produced by way of proof, and as an "extra allowance" for the superiority of the seed.

BALTIMORE YOUNG MEN'S PAPER.—One of the pleasing signs of these our times, is the establishment of numerous associations in various parts of our country, for self and mutual improvement, under the various titles of Lyceums, debating societies, &c. &c. Among the associations of this kind in Baltimore, is one entitled the "Baltimore Young Men's Society," whose object is mental improvement, and among other means for promoting it a weekly paper has been established under the title of "the Baltimore Young Men's Paper." Besides the intrinsic merit of the contents of this paper, which is made up of original articles, by the members of the society, the purpose of this periodical entitles it, in our opinion, to the favor of all the friends of mental improvement, especially the "Young Men" of our country, and of Maryland in particular. The work has many recommendations—it is well filled and well printed, and costs only \$2 50 a year. We shall take pleasure in handing in names which may be sent us for the purpose of patronizing the work.

FRUITS AND VEGETABLES.

To the Editor of the Farmer and Gardener:

It is gratifying to observe the attention which has of late years, been bestowed upon the acquisition, and cultivation of new and useful varieties of fruit and vegetables; this is no doubt mainly attributable to the praiseworthy zeal of the various Horticultural Societies, in the United States, as well as the liberality of many private individuals, who have made it their object, to procure and disseminate many rare and useful plants and trees. In the course of a few years, we may expect to see all but the best varieties of fruit discarded from the garden and orchard, and the cultivator directing his whole attention to those kinds, which, by their qualities will amply repay his attention with valuable crops. But notwithstanding the great number of fruits of rare and good qualities, which exist in the extensive collections in this country, many of the best varieties are degenerating year after year.

In some parts of Europe, a great deal of attention has lately been bestowed upon the production of natural fruit from seed, and a number of valuable kinds have been thus originated, particularly in Belgium, where it is said they select the most unthrifty looking seedlings, covered with thorns or spines, in preference to the usual practice of choosing those which possess large wood, fewer thorns, and bearing the marks of high cultivation—How are these theories borne out by the practice in this country?

Of late, a number of new varieties of fine pears, peaches, and plums, have been produced from seed, both in Europe and this country, though the production of new varieties of the apple appear to be less frequent. How is this? are stone fruits more apt to retain a similitude to their original excellence than those of seed fruits, such as the apple, &c. It is well known, that the peach very frequently produces good natural fruit without the intervention of grafting, or budding, though it may not resemble that of the original tree—as a matter of profitable amusement, unconnected with any other consideration, there is a pleasure after having bestowed a long period of care and attention upon a tree or plant, in finding at the end, your labours rewarded with a new, and perhaps, valuable variety of fruit.

What are the chances of grapes producing fruit from the seed? Some vines raised from the seed of the large white imported malaga grape, and which will be three years old next Spring, are already upwards of two inches in circumference—they made some shoots last season, which were estimated to be fully 30 feet in length, and appear to be equally as vigorous in their growth as the Isabella.

Will you or any of your intelligent correspondents give a subscriber some information on the above matters.

Baltimore, 19th Dec. 1834.

THE FARMER.

PRODUCE OF 36½ ACRES.

The following article from the Cultivator is interesting, and the more so because the author of the "memoranda" takes the right way to be useful to others in his notes, by giving his errors as well as his successful management. We recommend a similar course to all reporters of their experiments in cultivation.

"I send you, Messrs. Editors, a memorandum of the produce of thirty-six and a half acres of land, the past season, in grain and grass, not on account of any thing worthy of notice in the result, but that others may profit by my errors as well as by my wisdom. The soil is a sandy loam, and no part received but one ploughing for a crop.

17 acres produced	-	53 tons of hay
4 " "	-	74 bushels rye
1 acre " "	-	2 " wheat
1½ acres " "	-	574 " ruta бага
4 " "	-	776 " potatoes
5 " "	-	360 " sound corn
4 " "	-	87 " barley

36½ acres.

Remarks on the culture:

Hay—The crop was impaired by the frost of last winter having killed much of the clover, particularly on about three acres laid down last year. Two acres were in a reclaimed swamp, which were cropped with potatoes in 1833. The wet spring not permitting the ground to be ploughed in due time, and the grass which sprung up spontaneously, promising something of a crop, it was suffered to remain. The product was but so so. Three and a half acres were a ley of four or five years, which ought to have been broken up before; as grass, with me, generally diminishes after the third year. The residue bore a heavy crop, and averaged, by estimation, three tons an acre.

Rye—As it is my maxim to sow this grain either very early or very late, I was obliged to sow late, in consequence of the ground having been encumbered with a potatoe crop. The product was a fair crop, though I think that if three or four pecks more of seed had been sown on the acre, there would have been a corresponding increase in the product. The grain was good, but thin, the late sown not tillering like that which is sown early.

Barley—One half of the barley ground was over-manured, and the grain was prostrated before it got into blossom. The product of this part was of course trifling. It should have had no manure, as it followed a crop of ruta бага well dunged. Besides, it does not answer to have barley-ground too rich, or to apply to this crop long manure.

Wheat—This was sown in February, on ground ploughed in the fall. It promised tolerably well, until it was attacked by the wheat in-

* My soft corn and small potatoes and some pumpkins, have fattened about 2,500 lbs. of pork, failed, during the last ten days, with hasty pud-

ding, which virtually destroyed the crop. Scarcely a head contained more than three or four kernels, and in some cells, while the grain was standing, I found five and six insects.

Ruta Бага—This was the poorest crop I ever raised of the kind, and the failure is not attributable to any error of mine, but to the dry summer. It was sown upon an old grass ley, previously pastured, and dunged, ploughed and harrowed just previous to drilling in the seed. The soil was very dry when worked, and there was not sufficient rain afterwards to bring on a decomposition of either the manure or the sod. Comparatively but few of the seeds grew, and the rows were not half filled with plants. In a favorable season the product would have been more than double.

Potatoes—Two acres were on a grass ley, well dunged with long manure, and gave a good crop for the season, of more than 300 bushels the acre. This crop received two ordinary dressings, but after harvest I caused all the weeds to be pulled up, and carried to my cow-yard, which, I am confident, added very greatly to the potatoe crop. One acre was planted on ground habitually wet, and which had been underdrained late the preceding fall. The ground was but imperfectly ploughed, the crop was badly tended, and the product was hardly worth gathering, even in this season of scarcity. The fourth acre was principally on ground where barley had been seriously injured by the frost of the 15th May; it was planted late with refuse seed. The ground was very dry, and from late planting, bad seed, and a very dry season, the product did not exceed 100 bushels. My practice is not to earth potatoes after the tubers have begun to form, as earthing them is apt to cause a new set of stolens to start near the surface, which rob the elder ones of their food, and produce potatoes only of a diminutive size. Yet weeds ought to be carefully extirpated, as they not only impoverish the soil, but shade the ground, to the great prejudice of the crop. The labor of extirpating weeds is amply repaid in the increased product. I think I am warranted in saying, that a clover ley, and long manure, the latter well spread and ploughed under, are admirably adapted both to the corn and potatoe crop.

Corn—This and the unproductive acre of potatoes, were grown in a field abounding in springs, and heretofore habitually wet, but which was underdrained the preceding autumn. A part of the ground had been in pasture, and a part under tillage, and the whole was well manured. The hills were planted three by two and a half feet apart, and there remained after the first dressing, four spears in almost every hill. The corn was dressed with the harrow and cultivator, and twice hoed, though but very slightly killed. Four-fifths gave an uncommon fair crop. Sixty-three selected ears gave a half bushel of shelled grain, averaging more than half a pint each. The other fifth was killed by kindness, or rather from want of personal attention. Having two loads of horn shavings and crushed bones, I directed them to be spread on two acres; but my men, being unacquainted with these materials, and not appreciating their strength as a manure, thought to do me a kindness, and applied the whole to one acre. The consequence was, the stalks were too luxuriant and tender, and the wind prostrated them flat to the

ground ere the grain was half grown, and but very little of the corn was fit for the crib.

At present prices, the products I have enumerated are worth about \$1,300, and average about \$36 to the acre.

The errors in my practice, against which I would guard the reader, are—

1. In sparing grass lands from the plough after the cultivated grasses have mostly run out, and after the product has materially diminished.

2. In sowing late rye too thin.

3. Applying manure to a barley crop, the soil of which was already rich enough—particularly long manure.

4. In planting potatoes too late, and with bad seed.

5. In the excessive and wasteful application of bone and horn manure. And finally,

6. In not superintending personally ALL the operations of the farm. We may hire men to work; but it is difficult, as my friend Delevan observes, to hire men to think correctly.

By way of postscript I will remark, that I had made, in 1833, in the six acre field in which I grew my corn, about 200 rods of brush and straw underdrains, which cost me about \$20, and that I think I am fully remunerated for this outlay in the increased product of the field in the past season. B. J."

[From the National Intelligencer.]

The system of cultivation spoken of in the following notice, exhibits to the farmer a most cheering prospect. In the immediate vicinity, the ground though poor, and at present unproductive, is well adapted to clover, and, under the system pursued with such wonderful success by Mr. Semmes, might be brought to yield, if not crops as large as his, yet sufficient to be profitable. Very little additional labor would be required; and now as the spirit of improvement is abroad, and knowledge is shedding down her increased lights upon the various branches of the arts and sciences, I know not why that venerable and primeval art of agriculture should be suffered to remain unimproved, and so little attention paid to its advancement. The farmer is too apt to look to old rules, and imagine that they are as substantial and everlasting as the land upon which they are to operate. He is constantly allowing himself to lose his investments, and all arising from a want of zeal in that profession which is his support, which is so highly honorable, and so well adapted to the social and domestic happiness of life.

It is by such scraps of information collected at random by intelligent gentlemen, as that which I have given below, that any light at all comes dimly and distantly through the heavy shade in which the farmer rests, secure in short crops, and contented with growing at the low prices of produce; but these experiments of the industrious, brought to perfection and reduced to practice, are in truth, of inestimable value to the man who earns his bread by the sweat of his brow, and the toil of his limbs.

I have added these few remarks, Mr. Editor, in order that agriculture may have an advocate here, and that the honest and industrious cultivator of the earth may stumble, at least for once in his life while raking among his straw, upon a truth.

I am, gentlemen, yours, &c.

PLOUGH HANDLER

TO THE FARMERS.

Extract from the Journal of a Gentleman who travelled for Agricultural information.

Nov. 1st, 1854.—Visited Mr. John Semmes, of St. Mary's county, Maryland, who informs us that his great crop of corn averaged upwards of twenty-five barrels the acre. Respectable judges of the county were appointed to ascertain the quantity of corn; and, after having accurately surveyed one acre, the corn was gathered and measured. First, a barrel being shelled to ascertain the accuracy of the barrel, eighteen or twenty of the respectable gentlemen of the county and of the adjoining county were present, saw the land measured, saw the corn measured, and are ready at any time to testify the fact, that the average acre, measured in their presence, amounted to twenty-five barrels and some pecks per acre.—This farm is situated on the Patuxent river, fifteen miles below the "Cool Springs," or Charlotte Hall, and adjoining the farm on which Cole's Tobacco Inspection is—and the third from the Queen Tree. The farm is uncommonly hilly.

Process.—He prepares his ground by clover, the ground laid off from five by two and a half to three feet. The corn then dropped, three grains in the check, followed by persons who drop on the corn, or even if they are in advance of the corn-droppers, a handful of two-thirds slacked ashes and one-third plaster, mixed before it is dropped. Should the corn not come up regularly, he drops one or two seeds more, as may be necessary. He gathers his seed corn from the field before gathering the crop, so as to have a choice of ears. He plants from the 1st to the 10th of April, and ploughs four inches deep.

[From the Genesee Farmer.]

NOTICES OF THE ITALIAN RYE-GRASS.

I sowed last spring a small quantity of the seed of this grass, which had been given me by Judge Buel. It readily germinated; but, during the long and severe drought of summer, the grass was not rank in its growth, being not only injured by drought, but also annoyed by the large white worm having a brown head. In the soil where it grew, these worms abounded. Several of the roots, however, sent up seed stems, and perhaps if I had watched my opportunity, I might have saved seed. After the rains began to fall, and autumn came on, the grass assumed a more thrifty aspect. It is now perfectly healthy, rank, and thick set. Its adaptation to our soil and climate, and to the uses of our husbandry, will be better known, after the experiments of another year.

DAN BRADLEY.

Marcellus, Nov., 1854.

[From the Same.]

QUERY TO FARMERS.

Winter has come, and what provision have you made for passing the long evenings of the four ensuing months pleasantly and profitably to yourself and others? The farmer who thinks it will do now, as formerly, to sit by the fire and drink cider, and tell stories through the winter, has not kept pace with the spirit of the times; he is lamentably behind the spirit of the age in which we live. There has, it is evident, a certain class

of individuals grown up in our land, who speak of and treat the cultivators of the soil as an inferior caste, men who cannot understand the leading topics of the day, whose utmost abilities are confined to the merit of being able to discuss a boiled potatoe and a rasher of bacon, and who ought not to be entrusted with legislating for themselves, much less for others. If as a body the farmers are obnoxious to this reproach, we surely should lose no time in correcting the evil—if as is believed, these aspersions are calumnious, they must be lived down. The farmer has no excuse for ignorance. Information on all the useful and necessary subjects which come before us as men, and citizens, is presented in shapes so easily accessible, that he who remains ignorant deserves to be a reproach and a by-word. Let no one think then that he is prepared for winter, who has not made arrangements for a liberal supply of food for the mind as well as the body. Well conducted papers, able periodicals, and valuable books must be procured, and they must be read and studied. Universal education is our boast, but it is foolish and vain-glorious, unless it is turned to useful purposes. Every farmer should be a practical utilitarian; "Cui bono," should be his motto; every day should witness some profitable acquisition of knowledge. A few dollars a year paid out for well selected and standard works will in the course of a few passing years provide a farmer with a valuable library. The farmer who has a family is inflicting on them a cruel and irreparable wrong if he by his negligence or his parsimony deprives them of such a resource.—The young cannot be idle, and their time if not profitably employed, will be perhaps worse than thrown away.

W. G.

[From the Same.]

AN EASY METHOD TO PREVENT WHEAT TURNING TO CHES—MY OWN EXPERIENCE FOR EXAMPLE.

About fifteen years ago I purchased a small farm where I now reside. It had been managed in the manner usually practiced by those who have to encounter the difficulties of reclaiming a wilderness, of making the most on every foot of cleared ground; consequently through repeated cropping, added to a considerable share of carelessness, my fields were overgrown with cheat and cockle, insomuch that my first crops were with difficulty made merchantable. I found it necessary to improve the course of farming; and believing (and that is an important item in the concern, as the farmer who believes in transmutation will naturally be careless in regard to seed, &c.) that wheat would not degenerate into a spurious plant, I procured a fan with a cockle sieve attached to the shoe, of such size as to pass all the ches; and if that did not clean it effectually, finished with a hand sieve, and made it a point to sow none with my wheat. The consequence of this was that the ches gradually disappeared; and I believe that for some years past, I have not grown as much in a crop (generally about twenty acres) as had previously grown in some of my fields on a single rod, while the advocates of transmutation around me generally have it in abundance. I have found it more difficult to overcome

cockle when once seated in the ground, and do not know that any one pretends to believe that wheat will change to cockle.

Flushing, Ohio.

OHIO FARMER.

TIME OF GERMINATING.—Some seeds, such as those of the coffee plant, require to be sown immediately on being gathered, otherwise the nutrient matters contained in the shell become so hard to be dissolved in water. Others, as holly berries, require to be kept for about 12 months to mellow. It is said, and I believe in many instances proved, that seeds, such as those of the balsam, if kept for several years, are more apt to produce double flowers, in consequence, it would appear, of their nutrient matter being more condensed.

The period between sowing and germinating is very different according to species. Mustard, for example, will germinate in one day, or less, if stimulated with chlorine; cress in two days; turnips in three days; lettuce in four days; parsley in about six weeks or two months; the peach in one year; and the rose and filbert in two years.

It has been proved by experiments that seeds gathered before they are quite ripe, germinate sooner than very ripe ones, obviously because the nutrient matter is less hard and more easily diluted with water; and on the same principle, I have proved by experiment that potatoes when saved green for planting and kept in bran, will come several weeks earlier than others. It would be worth trying the roots of the dahlia and marcel of Peru, on the same principle. Though seeds when gathered before they are quite ripe germinate sooner, it does not follow that they will produce the best plants.

Remont.

STEAM-BOILER.—This is an implement that no Farmer or Planter should be without, as potatoes, particularly, are nearly doubled in value, for feeding and fattening, when boiled. Turnips and other roots, and pumpkins, are also much improved, as food for cattle, by a similar process.

Boiled clover-hay is found very good for keeping Swine, during Winter, and we are of opinion, that if fed to Milch-cows, during that season, it would greatly improve the quantity of their milk, and keep them in better order, than when fed dry to them. We believe this to be well worthy of a fair experiment, by having a vat, or box, to hold the hay sufficiently large for the purpose.

Potatoe Starch.—Let the potatoe be taken and grated down to a pulp, and the pulp placed upon a fine sieve, and water made to pass through it: the water will be found to have carried off with it an infinite number of particles, which it will afterwards deposit in the form of white powder, separable by decantation, which powder is starch, possessing all the essential properties of wheaten starch.—London.

The time to eat Fruit.—Fruit, says Dr. Willrich, should be eaten before dinner, or as a supper. A meal of fruit after a meal of meat is more than the stomach can dispense with, especially with a meal of pies and puddings intervening. Physicians, however, are not agreed on this point.

THE BREEDER & MANAGER.

SOUTH-DOWN SHEEP.

A correspondent of the Cultivator thus notices a new importation of some of these valuable sheep, by a farmer in the interior of New York state.

"They were in fine condition, and did not appear to have suffered in the least from the voyage, which is a strong argument in their favor as to hardihood.

The buck is rather larger than they generally are, but of fine form and symmetry—great length, round and deep in body—fine in the head and legs—full and capacious chest—remarkably broad in the loin and heavy in the quarters—and well covered with a close fine fleece of wool.

The ewes are equally beautiful, and show higher breeding than the buck, and of course not so large. Take them together, I saw more to admire, more good points, more style and fashion about them than any others I ever witnessed.

This breed of sheep are justly becoming great favorites in this country. They will, I think, cross well with the Merino or our native sheep, giving them stronger constitutions and a greater aptitude to fatten.

From the transactions of the Pennsylvania Agricultural Society, I have transcribed the following account of this breed of sheep.

"The South Down sheep are much smaller than the Dishly—they are more hardy—their wool is short, equal in quality to that of half-bred Merino—their fleeces are not so heavy—they carry more fat within, and much more flesh without, than either the Dishly, Tunisian, Irish or Teeswater sheep. By their activity and vigour, both of muscle and constitution, they are fitted to encounter every difficulty, as well as to endure the extremes of heat and cold. They occupy, in England, one of the most exposed and least fertile portions of the island. Their mutton is of the finest kind, and commands the highest price, although, from the properties of the sheep, it can be produced at the least cost.

"I am of opinion," says this writer, "that the South Down sheep are as valuable a stock, if not more so, than any other that have been kept in this country."

"The fleece is close, heavy, and sufficiently fine for general purposes, and a small part fine enough for any purpose to which wool is likely to be applied for many years to come."

From the New York Farmer and Horticultural Repository, the following description of these sheep is taken.

"The South Down sheep are without horns; they have dark or black-grey faces and legs, fine bones, long small necks; are low before, high on the shoulders, and light in the fore quarter; the sides are good and the loin tolerably broad, back bone too high, the thigh full and twist good. The fleece is very short and fine, weighing from two and a half to three pounds. The average weight of two year old wethers is about eighteen pounds per quarter, the mutton fine in the grain and of an excellent flavor. These sheep have been brought to a high state of improvement by Ellman, of Glynde, and other intelligent breeders. They

prevail in Sussex, on very dry chalky downs, producing short fine herbage."

[From the New-England Farmer.]

HOG-PENS.

It is a trite, though no less true remark, that "experience is the best teacher of wisdom." In no respect is this more true than in the planning and construction of dwelling houses, barns, &c. There is scarcely any one, who, after the most deliberate reflection and consultation, has erected a house, barn, or any other building, who cannot, upon use, see something that might have been made better or more convenient—and something that he would alter or amend if he could. Man's judgment is not perfect, nor never can be. We can scarcely go into the smallest dwelling-house,—even "the lowly cottage," or visit the smallest farming premises, where we cannot see some convenience not common to others; and some domestic arrangement, which might be copied by others with advantage. It is thus, by combining the greatest number of the conveniences of others, about our premises, that "the greatest happiness of the greatest number" will be promoted.

In no respect is there need of more improvement in the arrangement and construction of the out-buildings of the farmers in this vicinity, than in that of Hog-Pens. I have often regretted to see very lady and gentleman-like appearing hogs, with their numerous offspring around them, whose sweet and melodious voices,—particularly just before dinner,—indicated a remarkable propensity (as a phrenologist would say) to sing, compelled to inhabit premises, in which every thing but comfort and convenience is united. Without even a bed of straw, with a dirty place to take their food, and without any place in which they could exercise the business of "furrow-turners," an employment so congenial to their health and so agreeable to their feelings. I could not but feel sorry that so respectable and useful a race of animals, as the whole-hog family are generally considered, were not provided with quarters more convenient, pleasant and profitable.

Many years since, when I was a mere tyro in the business of farming, (and I now feel great want of skill in that occupation,) an old gentleman remarked to me that "hogs ought to work enough to pay for their keeping." Hogs work! thought I, the man must be crazy,—or does he mean to have them labor on the tread-mill. But time and experience have learned me, that by providing hogs with a plenty of muck, turf, &c. they will at least pay much towards their keeping, by the manure of the best quality, which they will manufacture,—and that too, without the aid of any kind of machinery, or any water power, steam power, or any other power, but hog-power.

Having had occasion, recently, to construct a hog-pen, in which I believe there is at least one improvement, I will describe it for the benefit of my brother farmers, and the good of all pork-eaters and pork makers in general—hoping and believing that for these my philanthropic efforts in the *swinish* cause, I shall, at least, receive a vote of thanks (an honor conferred on many others before me) from the innumerable hog multitude, with which our country abounds.

The aforesaid hog-pen is 21 feet long by 18

feet wide, with posts 8 feet long, which gives room for a chamber above from which, by a board left loose for the purpose in the floor, the hogs can be fed with corn, and in the summer with potatoes, &c. that may be put away there, without much labor. Ten feet across one side is occupied with three pens, and each pen has a yard in the rear (an indispensable I consider it) in which the raw material is manufactured into first rate manure. But what I consider the improvement is in first placing down the sleepers, then the floor, and then the sills on the top of the floor. Each pen is boarded inside as well as out; and here is the advantage, that notwithstanding the continual wet of a hog-pen, the sills being above the floor, they are kept dry and free from decay.

The great difficulty with hog-pens is that the sills rot so quick. By my plan a new floor can be laid, and I cannot see why my hog pen will not last as long as any other building.

The remaining part of it, not occupied by the pens, into which an external door opens, is occupied by a cauldron for cooking potatoes, &c. for my hog family, and by swill barrels, provender casks, and the usual et ceteras of a hog pen. The floor of the part not occupied by the hogs, is 9 inches above the other part, which makes it dry, and affords a handy place to feed them. One corner of each of the three hog apartments is devoted exclusively for their lodging,—which is constantly supplied with dry straw, to the no small comfort of my porkers, young and old.

If the above description shall conduce, in any small degree, to the better and more convenient construction of the hog-pens of my brother farmers,—or to the comfort, and consequently to the growth and fattening of that very necessary appendage to a farm,—short-nosed, short-eared, short-legged, and broad-backed swine, then my purpose will be fully answered.

FARMER C.

Bernardston, Mass. Dec. 2, 1834.

[From the New York Farmer.]

FEEDING PIGS ON RAW AND STEAMED FOOD.

We take the following report of experiments of feeding pigs on raw and steamed food, by Mr. Robert Walker, Ferrygate, Haddington, from the Prize Essays and Transactions of the Highland Society of Scotland.

We put up to feed, on the 4th of March, 1833, five pigs on steamed potatoes, and five on raw potatoes, with an allowance of 2½ lbs. of broken barley each lot: the barley, for the steamed lot, being steamed along with the potatoes. They were allowed the same quantity of potatoes, but, from the circumstances of their being, when put up, only 2½ months old, and from the same brood, we were not able to keep so accurate an account of the quantity of potatoes consumed, because, as they increased in size, they ate more potatoes.

The following Table will exhibit the improvement in pounds weight.

1833.	Weight in lbs.
March 4. Live weight of five pigs on raw food, - - -	109
Ditto of 5 ditto, steamed food, - - -	106

Difference in favor of raw food, 3

March 19. Live weight of five pigs, on steamed food,	114
Ditto of 5 ditto, on raw food,	111
Difference in favor of steamed food,	3
30. Live weight of 5 pigs, on steamed food,	137
Ditto of 5 ditto, on raw food,	123½
Difference in favor of steamed food,	13½
May 1. Live weight of 5 pigs, on steamed food,	205
Ditto of 5 ditto, on raw food,	176
Difference in favor of steamed food,	30
June 1. Live weight of 5 pigs, on steamed food,	279
Ditto of 5 ditto, on raw food,	223

Total difference in favor of steamed food, 56
In the three months, the pigs on steamed food have increased 179 lbs., being 67 lbs. more than double; while those on raw food have only increased 115 lbs., being 7 lbs. more than double their first weight, so that there can be very little doubt that steamed food is more profitable for feeding pigs than raw food. In fact, the reporter does not think it possible to make pigs fat on raw potatoes, without other food, when confined to them alone.

Fine Sheep.—Mr. Charles Peters, of this village, slaughtered a sheep one day last week which weighed when dressed 148 lbs. This sheep is one of 16 fattened by William Hallock & brothers, of Milton, Ulster county. The 16 were purchased by Mr. Peters at \$12 per head, and have since been sold in the New York market at one shilling per pound. The sheep were of the Bakewell breed.
Poughkeepsie Telegraph.

Chronic Rheumatism.—We are not ready to add to the number of the remedies which have been prescribed for this painful disease, without a certainty that such addition will be valuable in practice. This certainty we are convinced will attend the remedy it is the object of this article to bring before the profession. It is a mixture of equal parts of the balsam of sulphur and spirit of turpentine. Six drops of this mixture may be given morning and evening, and the dose increased two drops a day until it produces stranguary, when the dose should be diminished a little and continued until the disease is removed. We have been recently informed of the good effects of this mixture in a great number of instances, and one very remarkable case has fallen within our notice in which the disease in its worst form vanishes before it in a few weeks, although the patient had been long using without advantage the usual and other most powerful remedies for his troublesome and painful malady.—*Bos. Med. Inel.*

Bed Bugs.—A strong decoction of ripe red pepper is said to be as efficacious an antidote to bed bugs as can be selected from the multitudinous recipes for the same purpose.

THE GARDENER.

[From Bridgeman's Gardener's Assistant.]

ON THE CHOICE OF FRUIT TREES IN THE NURSERY.

In the choice of fruit trees, all possible care and attention is necessary; for to have trees that do not answer the expectations of the proprietor is a great disappointment. As the young gardener may need such directions as are calculated to govern him in his choice, I shall endeavour to furnish them. Of whatever species or variety of fruit trees are wanted, choose those that are vigorous and straight, and of a healthy appearance. Whether they have been grafted or budded, be careful to select such as have been worked on young stocks. Grafts and buds, inserted into old crooked stunted stocks, seldom succeed well.—Trees that are healthy, have always a smooth, clean, shining bark; such as are mossy, or have a rough wrinkled bark, or are the least affected by canker, should be rejected. Canker is discoverable in the young wood, and generally two or three inches above the graft or bud. If the tree be an Apricot, Nectarine, Peach or Plum, and any gum appears on the lower part of it, do not fix upon that. Let the tree you select (if a dwarf) be worked about six inches from the ground, and only one graft or bud should be upon each stock, for when there are more, the tree cannot be brought to so handsome a form.

In some of the preceding articles, I have shown that some description of trees may be transplanted with safety, even when far advanced in growth. When trees of four or five years' growth, after heading down, that are healthy and well furnished with fruit-bearing wood, close up to the centre of the tree, can be obtained, they will do very well; but great care is requisite in taking up, removing and planting such. Let the tree be taken up with as great a portion of the roots as possible, taking care not to bruise, split, or damage them; for want of attention to these points, trees often become diseased. Whenever (notwithstanding all due caution) any roots having been accidentally broken, split, or otherwise damaged in taking up the tree, let them be cut off; or if they cannot be well spared, let the damaged or bruised part be pared clean with a sharp knife, and an application of the following composition be spread over the wound, in order to keep the wet from it, which would otherwise injure the tree. To equal parts of soft soap and tar, add a little bees' wax; let them be boiled together, and when cold, they may be used. The necessity of pruning-in and dressing mangled roots, is more particularly required in trees of the stone fruit, such as Apricots, Nectarines, Peaches, Plums, &c.; for without the application of some remedy, they gum at the roots, which defect, if not counteracted, very materially injures the upper part of the trees, which may become so affected as never to recover afterwards; therefore, great care should be taken not to occasion such injury; and when accidents happen, all due caution and application is necessary, to promote a healthy and vigorous growth.

A young tree, likely to do well, should have roots nearly corresponding to the branches, at

least, it should have one strong root in a similar proportion to the bole of the tree; with a proper distribution of branching fibres. Healthy roots are always smooth and clear, the colour of them varies a little according to the sort of the tree, but the older the roots are, the darker the colour is.

After the tree is taken up, be careful in conveying it to the place where it is to be planted, so that the roots are not chafed or rubbed. If trees are to be conveyed a considerable distance, they should be well guarded by straw or otherwise, in order to prevent injury. All damaged bruised roots should be pruned as soon as the tree is taken up, but if it be necessary to prune away any sound good roots, such pruning should be delayed until the time of planting. In pruning away roots, always let them be finished by a clear cut, and in a sloping direction, letting the slope be towards the under stratum, so that the wet may not be allowed to lodge upon the part so cut.—When trees are planted at an advanced season, in the spring of the year, it will be necessary to prune the tops; and if trees are removed that have been trained three or four years, and are not properly supplied with young wood, they must be cut down either wholly or partially, in order to obtain a sufficiency. In practising this upon Apricot and Nectarine trees, &c., always prune so as to have a leading shoot close below the cut, as it is very rare they will push a shoot below, unless there be a lead. This attention is not so particularly required in the Pear, &c., as such will generally push forth shoots, although no leading ones were left: but in all kinds the younger the wood is, the more certain are shoots to be produced. If a tree that has been under training for one or two years, should have only one good strong leading shoot, and two or three weaker ones which do not proceed from it, let the weak shoots be pruned clean away, and shorten the strong one, from which a handsome head may afterwards be formed.

In order to assist the reader to make a judicious choice of fruit trees, I have furnished a short description of such sorts as can be best recommended. Previous to making this selection, I carefully perused "Prince's Pomological Manual," also such parts of "Kenrick's American Orchardist," and "Lindley's Guide to the Orchard and Kitchen Garden," as was applicable to my subject; besides these important guides, I had the select catalogues of different nurserymen before me, and have chosen only such as have been most generally recommended; in doing this, I have had difficulties to contend with, the nature of which none but those who have duly considered the subject can form any idea. The facility with which seedling plants are raised, and the paternal fondness with which people are apt to regard their own seedlings, have occasioned hundreds of names to appear in the various catalogues which tend not a little to swell the large and increasing list of fruits.

In many instances, the English, French, Spanish and other names, provisional, local, and barbarous, are given to the same variety, consequently some fruits appear in the different catalogues under all the varied names; and the patience and labour necessarily requisite for ascertaining what

and worthy of cultivation, and what are really distinct varieties, is correspondingly great.

The annexed list and description of the first fifty varieties of apples, was politely furnished by William R. Prince, Esq., author of the "Pomological Manual," "Treatise on the Vine," &c.; in making out the other lists, I have generally adopted the names given in the catalogue of Michael Floy and Sons of the Harlaem Nursery, as a heading; and have caused the synonyms or names by which the same variety is known or has been called, to be printed in italics; thus, my lists of about 300 varieties of the various sorts of fruit, will embrace what has been deemed by some, as different varieties perhaps to the number of a thousand.

APPLES.

1. *June Eating, Juniting, or Geniton*.—The fruit is small, of a roundish form, and yellow colour; it ripens in July; the pulp is tender and juicy; the tree a good bearer, and of small, low growth.

2. *Early red Margaret, or red June eating*.—The fruit is small and roundish; colour red striped; the pulp sweet, and of pleasant flavour; it ripens in July.

3. *Spring Grove*.—The fruit small, and of a conical form, and pale green colour; it is ripe in July, and continues till September; the pulp is soft and juicy; tree hardy, a great bearer, and the fruit chiefly used in the kitchen.

4. *Prince's Yellow Harvest*.—The fruit of a medium size, depressed; of a pale yellow colour; the pulp is tender, slightly acid, but of an excellent flavour; ripens in July.

5. *Sinequanon*.—The fruit of medium size, roundish, but somewhat depressed; of a greenish colour, and very high flavoured; ripe in July.

6. *White Astracan*.—The fruit is roundish, angular at the sides, of medium size; the colour whitish, faintly streaked with red on the sun side, and covered with a white bloom; it ripens in August, and the pulp is very tender, pleasant and delicate.

7. *Golden Pearmain*.—The fruit large, roundish, and of a deep red and yellow colour; it ripens in August, and continues till October; pulp soft and sweet; a hardy tree, but not large; a good bearer, and the fruit much esteemed.

8. *Sugar Loaf Pippin*.—The fruit of medium size, ovate, or oblong; of a pale yellow colour; the pulp firm, but juicy, and of a highly pleasant flavour; it ripens early in August.

9. *Hawthornden*.—The fruit is large, and rather flat, and of a pale green colour; it ripens in August, and continues till January; the pulp soft, juicy, and acid; a very hardy tree; a great bearer, and the fruit good for all kitchen purposes.

10. *Red and Green Sweeting*.—The fruit large, of oblong shape; green colour, striped with red; ripens in August and September. The pulp is very sweet, tender, and of pleasant flavour.

11. *Borsdorf*.—Fruit medium size, conical form, and of a yellow green colour; it ripens in September, and continues till February; the pulp is firm, and of an aromatic flavour; tree of low growth, a middling bearer, but an excellent fruit for the table.

12. *Fall Pippin*.—The fruit very large, of a roundish shape; yellow colour; the pulp very tender, and of good flavour; ripens in September and October.

13. *Old Golden Pippin*.—The fruit small, roundish, and a gold yellow colour; it ripens in September and October; flesh firm and sweet, fit both for the dessert and kitchen.

14. *Pumpkin Sweeting*.—Fruit large, of pale yellow colour; pulp very sweet and pleasant; ripens in October and November.

15. *American Nonpareil*.—Fruit large and flat; colour yellowish ground, striped with red; pulp very tender, juicy, and high flavoured; ripens in October and November.

16. *Newtown Spitzenburg*.—The fruit of medium size, roundish and depressed; colour of a pale yellowish ground, greenish where shaded, but red next the sun; pulp very sweet, rich and pleasant; ripens in October and November.

17. *Wood's Transparent*.—Fruit small and flat, and of a green and yellow colour; ripens in October, and continues till February; flesh firm and juicy; hardy tree, great bearer, and excellent fruit.

18. *Sweet Bough*.—Fruit large, ovate, of pale yellow colour, tender, sweet, and pleasant in flavour; ripens in August.

19. *Ribstone Pippin*.—Fruit of medium size, roundish, and partially depressed; of a pale yellow colour, tinged with red; pulp slightly acid, and of fine flavour; ripens in November, and continues till April.

20. *Rhode Island Greening*.—Fruit large and depressed, of a greenish colour; slightly acid, and of fine flavour; ripens in November, and continues till April.

21. *Holland Pippin*.—Fruit medium size, ovate form, and of a gold and green colour; it ripens in October, and continues till February; flesh crisp and firm; tree hardy and large; a good bearer, and much esteemed fruit.

22. *Seek no Further*.—Fruit of medium size, depressed; of a whitish colour; flesh very tender, and of pleasant flavour; ripens in November, and continues till March.

23. *Esopus Spitzenburg*.—Fruit large and oval; of red colour; flesh yellowish; slightly acid, and of the first flavour; ripens in October, and continues till February.

24. *Pennock Red Winter*.—Fruit very large and compressed; of deep red colour; flesh tender, juicy, and of sweet and pleasant flavour; ripens in November.

25. *Flushing Spitzenburg*.—Fruit large, roundish, somewhat compressed; red striped colour, and of sweet and pleasant flavour; ripens in November, and continues till March.

26. *Red Winter Sweeting*.—Fruit large and compressed; of reddish colour; and of sweet and delicious flavour; ripens in November, and continues till March.

27. *Green Newtown Pippin*.—Fruit medium size, compressed; of pale green colour; flesh very high flavoured; ripens in December and keeps till June.

28. *Bringewood Pippin*.—Fruit small, nearly globular; colour bright yellow, tinged with red, pulp exceeding sweet, and highly perfumed.

29. *Downton Pippin*.—Fruit of moderate size, cylindrical, flattened at the ends; of yellow colour, with numerous specks; flesh firm, rich subacid; ripens in October and November.

30. *English Nonpareil*.—Fruit of medium

size, and flat; of a greenish yellow colour, with a slight russet; flesh firm, rich and aromatic; ripens in November, and continues till May.

31. *Fenouillet Gris*.—Fruit rather small, roundish, ovate, of a yellowish gray colour, with a slight russet; pulp tender, saccharine, and high flavoured; ripens in November, and continues good till February.

32. *Red Winter Calville*.—Fruit, large and oblong, of a pale red colour, deeper next the sun; flesh tender and of pleasant flavour; ripens in November.

33. *Dredge's Beauty of Wilts*.—Fruit medium size, and oval form, of a bright yellow, spotted with red; it ripens in October, and lasts till March; pulp firm and juicy; a great bearer, and the fruit good for all kitchen purposes.

34. *Orley Pippin*.—Fruit of large size, pale yellow colour, often a tinge of red on the sunny side; flesh firm and high flavoured, ripens in November, and lasts till April.

35. *Lemon Pippin*.—Fruit of medium size, oval shape; colour yellowish green; flesh firm, pleasant, but not high flavoured; ripens in October, and lasts till March.

36. *Blenheim Pippin*.—Fruit large, roundish, of a yellowish color, tinged with red next the sun; pulp sweet and high flavored; ripe in November, and keeps till March.

37. *Graveinstein*.—Fruit rather large and compressed; a yellowish green color, striped with red, and high flavored; ripens in October, and lasts till January.

38. *Alexander*.—Fruit very large, somewhat cordate, smallest at the crown; of a greenish yellow color, striped or marbled with red; pulp tender, sweet, rich and aromatic; ripens in October, and lasts till February. Though a large, hardy tree, it is a medium bearer, but a magnificent fruit.

39. *Franklin Golden Pippin*.—Fruit a medium size, conical, of a golden yellow color, with gray and dark coloured specks; it ripens in November and continues till March; flesh firm, and highly aromatic; tree rather slender, and middling bearer, but an excellent fruit.

40. *Rambour Franc*.—Fruit large and compressed; of a pale yellow color, tinged with red; flesh tender, with a slight acidity; ripens in October and November.

41. *Newark King*.—Fruit large, oval shape; color red, striped with yellow; the pulp of a pleasant flavor; ripens in October, and lasts till January.

42. *Priestly*.—Fruit large, oblong; of a dull red color, faintly striped; the flesh of pleasant and aromatic flavor; ripens in December, and continues till April.

43. *Hughes' Golden Pippin*.—Fruit small, round, but particularly depressed; of yellow color, with numerous specks; flesh firm, juicy, rich, pungent and agreeable; ripens in October, and lasts till January.

44. *Beauty of Kent*.—Fruit rather large, and of irregular shape; of a yellowish green color mottled with red; flesh firm and juicy, with a pleasant acid flavor; ripens in October, and continues till January.

45. *Monstrous Pippin*.—Fruit of enormous size, often weighing twenty-five ounces or more; of a pale lemon color; flesh tender, and of sprightly

ly flavor, excellent for cooking; ripens in October, and continues fit for use till January.

46. *Long Island Russet*.—Fruit of medium size, depressed; russetty color, and of pleasant flavor; ripens by November, and continues till March.

47. *Winter Sweet Pearmain*.—Fruit small, roundish; of a dull red color, with green stripes; pulp very sweet, and of peculiar flavor; ripens in November, and keeps till March.

48. *Lady Apple* or *Pomme D'apis*.—Fruit small, flat; of pale yellow color, tinged with a deep red on the side; flesh crisp, sprightly and pleasant; ripens in November, and continues till April.

49. *Pomme Grise*.—Fruit rather large, somewhat depressed; russetty; of pleasant flavor; ripens in November, and lasts till March.

50. *Norfolk Beaufin*.—Fruit middling size, flattish, and a deep red and pale green color; it ripens in November and December, and lasts till August; flesh firm and savoury; tree hardy and upright, and a good bearer; fruit excellent for use in the kitchen.

51. *Early Crofton*, or *Irish Peach Apple*.—An Irish apple, of the middle size and flattish shape; of an olive green color, much variegated with red; and has a rich saccharine flavor; ripens in August; it is much esteemed for the dessert, and excellent also as a sauce apple. The tree grows well and is not apt to canker.

52. *Dovell's Pippin*.—In size and form this apple resembles the Ribstone Pippin, but is more pointed at the head, and the eye is sunk in a more confined and deeper cavity; the skin is green, nearly covered with a clear thin russet, and slight tinge of brownish red on the sunny side; an excellent dessert apple from October to Christmas.

53. *Barcelona Pearmain*, *Glace Rouge*, *Kleiner Casselar Reinette*, *Reinette Rouge*, *Reinette Rousse*, *Reinette des Carmes*.—Fruit of medium size, oval, not angular; color, brownish yellow in the shade, but deep red next to the sun; flesh firm, yellowish, with a rich aromatic but slightly agreeable acid. A dessert apple from November till February. Tree a good bearer.

54. *Bell Flower*.—A very large and beautiful apple, its color bright yellow, with an occasional blush on the sunny side; its form oblong; the flesh tender, juicy, rich, and finely flavored, and is alike excellent for the dessert or for cooking. It ripens early in November and will keep all the winter.

55. *Court Pendu*, *Capendu*, *Court Pendu Plat*, *Garnon's Apple*.—An estimable dessert apple of nonpareil size [small]; very flat in shape, the color yellow, and a good deal covered with full red; it is of high saccharine flavor and of close consistence; the fruit keeps till February or March. The tree grows upright and bears well.

56. *Malcarle*, *Charles Apple*, *Mela Carla*.—A far famed fruit. In the climate of Italy this is supposed to be the best apple in the world. It is cultivated extensively in the territories of Genoa, as an article of export and commerce to Nice, Barcelona, Cadiz, and Marseilles. The fruit is rather large, its form inclining to globular. Its beautiful waxen skin is a little marbled with a very faint green near the eye; its color in the shade is a pale yellow tinged with a flaming crimson next

the sun; the flesh is white, tender, delicate, sweet, with the fragrant perfume of roses. It ripens in September and will keep till spring.

57. *Stroat*, *Straat*.—Is an autumn fruit, it is stated to be tender, juicy, well flavored, and according to Mr. Buel, in excellence it is not surpassed by any fruit in its season; a native.

58. *Swaar Apple*.—It is a highly celebrated winter table fruit in some parts of New York, and New Jersey; it is a large green apple of great and uncommon flavor and richness; highly deserving cultivation in every collection of fine fruits.

59. *Golden Harvey*, *Brandy Apple*.—A dessert apple not larger than the Golden Pippin; color light yellow, with a flush of red and embroidered with a roughish russet. It is called Brandy Apple from the superior specific strength of its juice; is of remarkable close texture, very rich in flavor, and will keep till April or May.

60. *Siberian Harvey*.—This fruit, which was raised by Mr. Knight from the Siberian Crab and Golden Harvey, is stated to be a small globular fruit of a bright gold color, stained with deep red on the side next the sun; the fruit growing in clusters on slender branches; the juice exceeding sweet; ripe in October. Specific gravity of its juice, 1,091.

FLOWERING SEASON OF FRUIT TREES.

Usually, one year with another, fruit trees in the United States are in bloom at the following periods:

	Peach.	Cherry.	Apple.
Montreal,	May 15	May 27	May 27
Brunswick, Me.	(none)	" 19	" 27
Albany, N. Y.	May 15	" 19	" 18
Boston,	" 10	" 10	" 10
New York,	April 20	April 30	" 6
Philadelphia,	" 15	" 25	April 25
Baltimore,	" 10	" 8	" 15
Lexington,	" 7	" 8	" 10
Richmond,	March 30	" 8	" 10
Charleston, S. C.	" 6	March 29	" 1
Fort Claiborne, Ala.	" 1	" 29	" 5
Marietta, Ohio,	April 1	May 1	" 1

[Scientific Tracts.

GREENING APPLE.—The celebrated greening apple takes its name from the cognomen of the gentleman on whose land it was first discovered. This fruit was first found in Rhode Island, a short distance from Newport, near an inn kept by Mr. Green, hence it was called the Green-Inn Apple. A light change however has come over the old appellation, which is now simply Greening.—*Pawtucket Chronicle*.

THE CABBAGE—INTERNAL STRUCTURE.—If the stem of the common Cabbage be divided transversely, it will exhibit first a bask; then, an inclosed cylinder of a firm and compact texture, interspersed with a multiplicity of divergent rays, and approaching to the consistence of wood; and then, a large and firm pulp, or pith. The same structure pervades the root, also, which is furnished with but little pith. In some stages of the plant's growth, the concentric layers are not discernible on the transverse section; but in its stages of decay, the divergent layers disappear,

and the woody cylinder separates spontaneously into a number of fine and concentric layers, resembling lace.—*Rev. P. Keith*.

MISCELLANEOUS.

Burns and Scalds.—Apply oil of turpentine frequently, and cover them from the air with carded cotton; or apply hogs lard or soft pomatum, mixed up with white lead. Or take of camphorated spirits two drachms, Goulard's extract one drachm, and a pint of water. The mixture to be made in the order in which they are set down, otherwise the camphor will separate. The application to be renewed till the inflammation subside; the wound may then be dressed with white cerate.

The following directions are recommended in cases of the burning of females, by their clothes having caught fire. If no person is present to assist her, she may relieve herself by throwing her clothes over her head, and lying down and rolling upon them. She must by no means run away, the flame always tending upwards; much of the mischief will be prevented if a person in that unfortunate situation will throw herself on the ground, if possible roll about her a carpet, hearth-rug, &c. If any person be present, then, without any regard to delicacy, such person should instantly pass the hand under all the clothes to the lowest garment, and raise the whole together, and close them over the head, by which, in an instant almost, the flame will be indubitably extinguished. This is the most expeditious and effectual method of preventing the dire effects of a terrific accident which is perpetually occurring.

Or, roll in the carpet. This is one of the many accidents owing to the preposterous custom of open fire places, and muslin dresses in winter.

Domestic Encyclopedia.

Preserving the Eyes.—Few remedies for preserving the eyes are more refreshing and invigorating than bathing them in cold water three or four times in the day.

In common inflammations of the eyes, a very cheap and efficacious remedy is a solution of ten grains of *Sugar of lead*, in half pint of rain, river or snow water, premising one or two purges. Leeches are also highly useful in this complaint. Eyes naturally weak may be strengthened, by frequently washing them with green tea: to a cupful of which, add a teaspoonful of brandy; and by wearing a white hat, with black underneath in summer.—*Domestic Encyclopedia.*

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BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every MONDAY.

	PER.	FROM.	TO.
BEANS, white field,.....	bushel.	3 00	3 00
CATTLE, on the hoof,.....	100 lbs.	5 00	6 00
Slaughtered,.....	3 00	4 00	
CORN, yellow,.....	bushel.	56	
White,.....	"	56	
COTTON, Virginia,.....	pound.	12	15
North Carolina,.....	"	14	16
Upland,.....	"	14	16
FEATHERS,.....	pound.	35	37
FLAXSEED,.....	bushel.	1 62	1 70
FLOUR—Best white wheat family,.....	barrel.	6 00	6 50
Do. do. baker's,.....	"	5 50	6 00
Do. do. Superfine,.....	"	4 75	5 00
Super Howard street,.....	"	4 62	4 75
" wagon price,.....	"	4 50	
City Mills, extra,.....	"	4 87	5 00
Do.,.....	"	4 75	4 87
Susquehanna,.....	"	5 25	
Rye,.....	"	4 00	4 12
GRASS SEEDS, red Clover,.....	bushel.	5 50	6 00
Timothy (herds of the north),.....	"	3 00	3 50
Orchard,.....	"	3 00	3 50
Tall meadow Oat,.....	"	2 00	2 50
Herds, or red top,.....	"	1 25	
HAY, in bulk,.....	ton.	16 00	
HEMP, country, dew rotted,.....	pound.	6	7
" water rotted,.....	"	7	8
HOGS, on the hoof,.....	100 lb.	5 00	
Slaughtered,.....	"	5 50	
HOPS—first sort,.....	pound.	15	
second,.....	"	13	
refuse,.....	"el.	11	
LIME,.....	bush.	30	33
MUSTARD SEED, Domestic,.....	"	5 00	6 00
OATS,.....	"	30	33
PEAS, red eye,.....	bushel.	60	
Black eye,.....	"	80	85
Lady,.....	"	100	
PLASTER PARIS, in the stone,.....	ton.	3 12	
Ground,.....	barrel.	1 37	
PALMA CHRISTA BEAN,.....	bushel.	1 50	1 58
RAGS,.....	pound.	3	4
RYE,.....	bushel.	60	63
TOBACCO, crop, common,.....	100 lbs.	4 25	5 00
" brown and red,.....	"	5 00	7 00
" fine red,.....	"	7 00	9 00
" wrapery, suitable.....	"		
" for segars,.....	"	6 00	12 00
" yellow and red,.....	"	8 00	12 00
" yellow,.....	"	13 00	17 00
" fine yellow,.....	"	15 00	25 00
Seconds, as in quality,.....	"	3 50	5 00
" ground leaf,.....	"	5 00	9 00
Virginia,.....	"	4 00	
Rappahannock,.....	"		
Kentucky,.....	"	4 00	9 00
WHEAT, white,.....	bushel.	1 08	1 09
Red,.....	"	95	95
WHISKY, 1st pf. in bbls,.....	gallon.	31	32
" in hds,.....	"	29	
" wagon price,.....	"	27	28
WAGON FREIGHTS, to Pittsburgh,.....	100 lbs.	—	1 25
" To Wheeling,.....	"	—	1 50
WOOL, Prime & Saxon Fleeces,.....	pound.	50 to 60	24 to 26
Full Merino,.....	"	44	50 22 24
Three fourths Merino,.....	"	37	44 22 24
One half do,.....	"	33	37 22 24
Common & one fourth Meri,.....	"	30	33 20 22
Pulled,.....	"	31	33 22 24

WESTPHALIA GEESE.

A FEW pairs of these very superior Geese are now ready for delivery at 5 dollars a pair. Apply to
I. I. HITCHCOCK,
Amer. Far. Estab.

WHITE TURKIES.

I HAVE now ready for sale several pairs of these truly beautiful fowls, at \$5 a pair, they are of this year's crop.
I. I. HITCHCOCK,
American Farmer Establishment.

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,.....	barrel.	\$3 00	\$5 00
BACON, hams, new,.....	pound.	11	
Shoulders,.....	"	8	9
Middlings,.....	"		
BUTTER, printed, in lbs. & half lbs. Roll,.....	"	25	37
".....	"	15	25
CYBER,.....	barrel.		
CALVES, three to six weeks old,.....	each.	3 00	6 00
COWS, new milch,.....	"	17 00	30 00
Dry,.....	"	6 00	10 00
CORN MEAL, for family use,.....	100 lbs.	1 50	
CHOY RICE,.....	"	1 50	
EGGS,.....	dozen.	19	20
FISH, Shad, salted,.....	barrel.	5 75	6 00
Herrings, salted, No. 1,.....	"	4 75	
Mackerel, No. 1, 2 & 3,.....	"	5 00	7 00
Cod, salted,.....	cwt.	2 50	3 00
LAMBS, alive,.....	each.	1 25	2 00
Slaughtered,.....	quart'r.	31	50
LARD,.....	pound.	8	9
ONIONS,.....	bushel.	62	75
POULTRY, Fowls,.....	dozen.	1 50	2 25
Ducks,.....	"		2 50
POTATOES, Irish,.....	bushel.	40	62
Sweet,.....	"		
TURNIPS,.....	"	37	50
VEAL, fore quarters,.....	pound.	34	4
Hind do.	"	64	

ADVERTISEMENTS

TO NURSERY MEN.

1630 Peach Stocks—One year old.
45 do. do. two years old.
520 Pear do. two do. do.
740 Apple do. two do. do.
For sale cheap. Enquire at this Establishment.
Dec 9.

GRAPE VINES.

HERREMONT'S Madeira, one, two, and three years old, from 25 cents to 75 each.
Isabella, two and three years old, at 25 to 50 cts each.
Catawba, one year old, 25 cts. each.
White Scuppernon, two years old, at 37½ cents each.
Sultana, one year old, at 50 cts. each.
Woodson, two years old, at 37½ cents each.
Red Bland, one year old, at 25 cts. each.
Are for sale at this establishment, and will be well packed to go any distance. no. 25

GAMA GRASS SEED

JUST received, and for sale at this Establishment—
Price 50 cents per ounce.

PEA FOWLS.

ONE pair 2 years old, and one pair 3 years old, for sale at this establishment. Price \$3 a pair. no 4

MORUS MULTICAULIS.

THE subscriber has on hand a few hundred of this celebrated Tree, unrivalled in the quality of its leaves as food for the silk worm, for which he is ready to receive orders (accompanied by the cash) with particular directions for the delivery of the trees on or after the first of Nov. next. Price 50 cents each, \$5 per dozen, or \$40 per hundred.

The success and ease with which this tree is propagated, the extraordinary quickness of its growth, the superiority of its leaves over all others for the silk culture, and its uncommon luxuriance and beauty, altogether recommend it to the favourable notice of every farmer as a most valuable acquisition.
I. I. HITCHCOCK,
aug. 26 Amer. Far. Estab.

BULBOUS ROOTS.

HYACINTHS, Tulips and a general assortment of Bulbous Roots, suitable for the present season, for sale low at this establishment by
I. I. HITCHCOCK.
Oct. 28.

BAKEWELL RAMS.

TWO Bakeswell Rams of good size and quality, for sale by a farmer near Baltimore at \$20 each. Apply
I. I. HITCHCOCK,

FRUIT TREES—CHEAP.

An Invoice of fruit trees from a first rate nursery, having been mislaid, is offered by the owner for sale at a reduced amount. The opportunity is a favorable one for procuring a lot of first rate trees, at a great bargain. The following is a list of the trees which are laid in the ground by the heels so as to continue unhurt till next spring if necessary.

APPLES.

2 Monstrous Pippin.
2 Flushing or Esopus Spitzenburgh.
2 Royal Pearmain.
2 Long Island Russet.
2 Winter Pearmain.
2 Alexander—a new Russian apple, very large and of great celebrity.
2 Rhode Island Greening.
2 Pomme d'appi, or Lady apple.
2 Carthouse.
2 Newtown Spitzenburgh.
2 Bellflower.
2 Vandevere.
2 Red sweet Vandevere.
2 Michael Henry Pippin.
1 Winesap.
1 Rambo or Romanito.
1 Large Yellow Newtown Pippin.
6 York Greening.
7 Red Streak.

PEACHES.

1 Teton de Venus.
4 Malcaton.
1 Lehman's cling.
2 Gough's Cling.
3 Oblong open Peach.
1 Fine Cling.
2 Early Etna.
4 Budded trees that have lost their labels.

PEARS.

2 Jagonelle.
1 Portugal.
1 Summer bergamot.
1 Ambert.
1 Butter.
1 Seckel.
2 St. Germaine.

PLUMS.

1 Peter's large Yellow Gage.
1 French do. do.
1 Gage.
1 Egg.
1 Imperial.
1 Bolmar's Washington.
1 Blue Damascene.

CHERRIES.

2 Morrello
1 Orleans.
2 May Duke.

QUINCES.

1 Portugal
1 Orange.

The Invoice including packing mats, &c amounts to \$30, and the whole will be sold for \$20, which may be sent to
I. I. HITCHCOCK.
Amer. Farm. Estab.

AGENCY FOR TREES, &c.

THE subscriber respectfully offers his services to his customers and the public generally, as agent for the procurement of Fruit and other Trees. It may not be generally understood or duly considered, that few nurseries contain all kinds of trees in equal perfection. One, for instance, is celebrated for its fine apple trees, another for its peaches, and a third for its plums or pears, while scarce any of them can make up a collection of all kinds of trees of the best quality. In this respect the subscriber flatters himself that he possesses peculiar advantages. His own nursery is not extensive or forward enough to afford many trees for sale yet, and his acquaintance with nearly all the most eminent nurserymen in this country, and of the peculiar excellencies of their respective establishments enables him to select from them all, probably a better collection of fruit trees than any one of them can furnish. Trees ordered from any particular nursery, or to be selected by me, will be charged at nursery prices and 10 per cent commission added. Orders ought to be forwarded immediately, and all confided to the subscriber's agency shall receive his best attention.
I. I. HITCHCOCK.